

32 (currently amended): A method of enhancing the flavor of foods comprising adding a clear tomato concentrate as a taste enhancer to the food in a quantity sufficient to enhance the flavor of the food and in a sufficiently small amount so that no tomato flavor is imparted to the food, said clear tomato concentrate consisting of a hydrolyzed and concentrated tomato serum.

33 (currently amended): A method of enhancing the flavor of foods according to claim 32 comprising adding a-said clear tomato concentrate in combination with another suitable flavor enhancer or mixtures thereof in sufficient quantity to enhance the flavor of the food.

34 (currently amended): A method of enhancing the flavor of foods in accordance with claim 33, wherein the additional flavor enhancer is selected from the group consisting of monosodium glutamate (MSG), hydrolyzed vegetable proteins, disodium salts of the 5'-nucleotides inosine monophosphate (IMP), guanosine monophosphate (GMP) and adenosine monophosphate (AMP) and autolysed yeasts.

35 (previously presented): A method in accordance with claim 32, wherein the taste enhancer contains 0.5% to 20% free amino acids.

36 (previously presented): A method in accordance with claim 35, wherein the taste enhancer contains 4% to 15% free amino acids.

37 (previously presented): A method in accordance with claim 35, wherein the taste enhancer contains 8% to 10% free amino acids.

38. (canceled).

39. (canceled).

40. (canceled).

41 (currently amended): A method in accordance with ~~claim 38~~ claim 32, wherein the hydrolysis is carried out using the natural acid present in the concentrate serum, and heat.

42 (currently amended): A method in accordance with ~~claim 38~~ claim 32, wherein the hydrolysis is carried out via protolytic enzymes.

43 (previously presented): A method in accordance with claim 32, wherein the clear tomato concentrate is in the form of a powder.

44 (previously presented): A method in accordance with claim 32, wherein the clear tomato concentrate is spray dried on a suitable carrier.

45 (previously presented): A method in accordance with claim 32, wherein the clear tomato concentrate is present with a carrier selected from the group consisting of maltodextrins, starch, starch derivatives, sugars, corn syrup solids, gums, salts and mixtures thereof.

46 (previously presented): A method in accordance with claim 32, wherein the clear tomato concentrate is obtained by separating the serum from tomato juice and concentrating it.

47 (previously presented): A method in accordance with claim 46, wherein the serum is concentrated to Bx values of 8 to 80.

48 (previously presented): A method in accordance with claim 48, wherein the serum is concentrated to Bx values of 8 to 60.

49 (canceled).

50 (canceled).

51 (canceled).

52 (currently amended): A method in accordance with ~~claim 49~~ claim 33, wherein the hydrolysis is carried out using the natural acid present in the concentrate serum, and heat.

53 (currently amended): A method in accordance with ~~claim 49~~ claim 33, wherein the hydrolysis is carried out via protolytic enzymes.

54 (previously presented): A method in accordance with claim 33, wherein the clear tomato concentrate is in the form of a powder.

55 (currently amended): A method in accordance with ~~claim 32~~ claim 33, wherein the clear tomato concentrate is spray dried on a suitable carrier.

56 (previously presented): A method in accordance with claim 33, wherein the carrier is selected from the group consisting of maltodextrins, starch, starch derivatives, sugars, corn syrup solids, gums, salts and mixtures thereof.

57 (previously presented): The method of claim 32 wherein said clear tomato concentrate contains a total of 4-5% glutamic acid and glutamine.

58 (previously presented): The method of claim 32 wherein said sufficient quantity to enhance the flavor of the food is about 0.5% based on the weight of said food.